

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

1-14. (Cancelled)

15. (Currently Amended) A process for obtaining a furan lipid-rich unsaponifiable material from avocado, comprising:

(I) ~~controllably dehydrating~~~~controlling dehydration of~~ a fresh ~~avocado fruit~~ ~~avocados~~ or ~~an avocado fruit~~ ~~of avocados that have~~ has undergone a preliminary transformation, wherein the ~~dehydration~~ dehydrating is performed at a temperature ~~of~~ between -50°C and 75°C,

(II) extracting oil from the dehydrated fruit,

(III) alternatively,

- a. heat treating the extracted oil at a temperature from 80 to 150°C, and then concentrating the unsaponifiable fraction of the oil, or

- b. concentrating the unsaponifiable fraction of the oil, followed by heat treating at a temperature from 80 to 150°C, followed by

(IV) saponificating and extracting of the unsaponifiable material.

16. (Previously Presented) The process for obtaining a furan lipid-rich unsaponifiable material from avocado according to Claim 15, wherein the step of heat treating in (III)(a) or (III)(b) is carried out in the presence of a catalyst.

17. (Currently Amended) The process for obtaining a furan lipid-rich unsaponifiable material from avocado according to Claim 16~~Claim 16~~, wherein the catalyst is an acid catalyst of homogenous mineral or organic catalyst, chosen from the group of hydrochloric acid, sulphuric acid, acetic acid and para-toluenesulphonic acid, or a

heterogeneous solid catalyst chosen from the group consisting of silica, alumina, silica-aluminas, zirconias, zeolites and acidic resins.

18. (Previously Presented) The process for obtaining a furan lipid-rich unsaponifiable material from avocado according to Claim 17, wherein the catalyst is of acidic alumina type, with a specific surface area at least equal to 200 m<sup>2</sup>/g.

19. (Currently Amended) The process for obtaining a furan lipid-rich unsaponifiable material from avocado according to Claim 15, wherein the ~~dehydration~~ dehydrating in step (I) is selected from the group consisting of drying under a stream of hot air at a temperature of between 70 and 75 °C or under a controlled atmosphere, drying at atmospheric pressure or under vacuum, microwave drying, spray-drying, freeze-drying and osmotic dehydration in solution or in solid phase.

20. (Currently Amended) The process for obtaining a furan lipid-rich unsaponifiable material from avocado according to Claim 19, wherein the dehydrating comprises dehydration in step (I) ~~consists in~~ drying in ventilated dryers, in a thin layer and under a stream of hot air, at a temperature of between 70 and 75°C for 8 to 36 hours.

21. (Previously Presented) The process for obtaining a furan lipid-rich unsaponifiable material from avocado according to Claim 15, wherein the step of extracting in (II) is carried out by a simple cold pressing or by the means of a solvent at low temperature.

22. (Previously Presented) The process for obtaining a furan lipid-rich unsaponifiable material from avocado according to Claim 15, wherein the step of concentrating in (III)(a) or (III)(b) is a cold crystallization or a molecular distillation.

23. (Cancelled)

24. (Previously Presented) The process for obtaining a furan lipid-rich unsaponifiable material from avocado according to Claim 15, wherein the step of concentrating in III(a) or III(b) is the molecular distillation and the molecular distillation is carried out in a device selected from the group consisting of molecular distillation devices of centrifugal type and molecular devices of wiped-film type.

25. (Previously Presented) The process for obtaining a furan lipid-rich unsaponifiable material from avocado according to Claim 15, wherein the saponification step of (IV) is carried out in the presence of potassium hydroxide or sodium hydroxide in an alcoholic medium, followed by one or more extractions.

26. (Previously Presented) The process for obtaining a furan lipid-rich unsaponifiable material from avocado according to claim 25, wherein the extraction takes place by liquid-liquid extraction with an organic solvent chosen from the group consisting of alkanes, haloalkanes, aromatic solvents and ethers.

27. (Previously Presented) The process for obtaining a furan lipid-rich unsaponifiable material from avocado according to Claim 25, wherein the organic solvent for the extraction is 1,2-dichloroethane.

28. (Previously Presented) The process for obtaining a furan lipid-rich unsaponifiable material from avocado according to Claim 15, further comprising a deodorization step.